



PRESS RELEASE

FOR IMMEDIATE RELEASE

Star Cruises Celebrates a Triple Triumph at the World Master Chefs Competition for Cantonese Cuisine

Clinching 1 Supreme Gold Medal & 2 Excellent Gold Medals

Hong Kong, 8 December, 2015 – Star Cruises, the leading cruise line in Asia Pacific, is pleased to announce that the chefs of Star Cruises had made headlines with their impressive and successful debut at the highly acclaimed World Master Chefs Competition for Cantonese Cuisine, sweeping the competition with three medals, including the highest accolade of the Supreme Gold Medal in the Fruit & Vegetable Carving Category, as well as two Excellent Gold Medals in the Hot Cooking Category.

Our very own Fleet Executive Chef in Chinese Cuisine, Lee Eng Heng, led a five-man chef team to victory in both categories of the competition, showcasing their culinary skills and expertise in the art of Cantonese cuisine. Chef Liu Xing was the star of the evening having won the highest accolade, the Supreme Gold Medal with his *'Splendid Golden Peacock'* masterpiece, skillfully carved out of pumpkin. Star Cruises' winning team, Chef Chen Guan Qing and Chef Yu How Chong, both highly capable chefs with 16 years and 13 years of experience, together with the support from their assistants, Chef Xie Jing Bin and Chef Lu Zi Hao, continue the team's winning streak, besting other worldwide Cantonese Cuisine experts from over 200 restaurants, including from Greater China, Europe and the United States, securing an additional two Excellent Gold Medals in the Hot Cooking Category

Mr. Ang Moo Lim, President of Star Cruises said, "We are extremely proud of our Star Cruises chefs and their amazing achievements at this year's World Master Chefs Competition for Cantonese Cuisine. The recognition received is a clear reflection of our continuous commitment in offering the finest quality cuisines, especially Chinese and Cantonese cuisines with exceptional dining experiences, reaffirming Star Cruises' position as a leading culinary destination for all travellers."

Held on 27 and 28 November 2015 at the Guangzhou International Convention and Exhibition Center, the international competition was jointly organised by the China Hotel Association and Guangdong Radio and Television Station. The highly reputable competition saw over 3,000 local and international participants converged to showcase their culinary skills in Cantonese cuisine.

In conjunction with the Chefs' recent success at the competition, Star Cruises' guests will also have the opportunity to experience these award-winning Cantonese Cuisines, prepared exclusively by our chefs on board SuperStar Libra, which is currently homeported in Haikou, as well as on Star Pisces that is homeported in Hong Kong. In addition, SuperStar Virgo will also showcase the award-winning dishes together with a variety of famous Cantonese cuisines during its homeport deployment in Guangzhou, home of Cantonese cuisine, commencing 3 January 2016. SuperStar Virgo's weekly destination cruise itineraries will include a 2-Night weekend cruise to Hong Kong and a 5-Night weekday cruise to Halong Bay, Danang and Sanya.

The Highest Accolade - Supreme Gold Medal Winner (Fruit & Vegetable Carving Category)

"Splendid Golden Peacock" by Chef Liu Xing



Feast for the Eyes - In the hands of the 23-year-old Chef Liu Xing, a pumpkin is skillfully carved into a *Splendid Golden Peacock* masterpiece within 2.5 hours, impressing the panel of judges, audience and guests.

Excellent Gold Medal Winner (Hot Cooking Category)
“The Wonderful Wizard of Oz” & “Great Harvest in Mid Spring”
by Chef Chen Guan Qing & Chef Xie Jing Bin



The Wonderful Wizard of Oz



Great Harvest in Mid Spring

Chicken is an essential dish in Cantonese cuisine and was chosen as one of the main ingredients for the competing dishes. Two complementing dishes created by Chef Chen Guan Qing and Chef Xie Jing Bin with chicken and beef as the main ingredients. “*The Wonderful Wizard of Oz*” uses bamboo pith, Morchella and white mushroom, enhancing the flavours of the chicken, while the “*Great Harvest in Mid Spring*” is cooked with slice garlic, red and green capsicum, adding a distinct taste to the Ishigaki beef.

Excellent Gold Medal Winner (Hot Cooking Category)

“Myth of Phoenix” & “Blossom Ocean” by Chef Yu How Chong and Chef Lu Zi Hao



Myth of Phoenix



Blossom Ocean

Another award-winning Chinese cuisine created by Chef Yu How Chong and Chef Lu Zi Hao. “*Myth of Phoenix*” uses the finest seafood selection including fresh prawns and thorny sea cucumbers, giving it a magnificent twist to a classic chicken dish. In addition, the “*Blossom Ocean*” showcases a visually stunning dish that uses black mushroom and cucumber to give the scallop an amazing flavour.



Left to Right: Star Cruises' Fleet Executive Chef in Chinese Cuisine, Lee Eng Heng, together with Chef Yu How Chong (Excellent Gold Medal Winner), Chef Liu Xing (Supreme Gold Medal) with his 'Splendid Golden Peacock' masterpiece, as well as Chef Chen Guan Qing's assistant, Chef Xie Jing Bin (Excellent Gold Medal Winner).

For more information about Star Cruises, please visit www.starcruias.com or follow us at www.weibo.com/starcruias, www.facebook.com/starcruias, www.twitter.com/starcruiasasia and WeChat (SCTA-CHINA).

On Star Cruises, every journey is a voyage of discovery and surprise.

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About Genting Hong Kong Limited (“Genting Hong Kong”)

Genting Hong Kong is a leading corporation principally engaged in the business of cruise and cruise related operations along with leisure, entertainment and hospitality activities.

Taking on a bold initiative to grow the Asia-Pacific as an international cruise destination, Star Cruises has built its reputation on offering first-rate Asian hospitality servicing an international clientele and travelling to various ports of call throughout the region. Newly launched Dream Cruises will cater to the growing premium Asian cruise market while recently acquired Crystal Cruises is the world’s leading luxury cruise provider, having earned more “World’s Best” awards than any other cruise line, hotel, or resort in history.

Genting Hong Kong’s first foray in a land-based attraction, Resorts World Manila opened its doors in the Philippines to the public in August 2009. Resorts World Manila is one of the premier leisure brands under the Genting Group and the Philippines’ first one-stop, nonstop vacation spot for topnotch entertainment and world-class leisure alternatives, featuring three hotels including the all-suite Maxims Hotel, an iconic shopping mall, four high-end cinemas and a multi-purpose performing arts theatre.

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